

IN THE SPECIFICATION

Kindly enter amendments to the specification.

Page 2, replace the paragraph starting on line 30 with the following:

The term 'pregelatinised starch' as used herein means partially pregelatinised starch typically containing about 5% of free amylose, 15% of free amylopectin and 80% unmodified starch. It is produced by subjecting moistened starch to mechanical pressure in order to rupture some or all of the starch granules and subsequent drying. The resultant material is ground and its [[it's]] moisture content adjusted such that it possesses good flow and compression characteristics. Typical cold water solubility of partially pregelatinised starch, e.g. Starch 1500 (Colorcon) is 10-20%. Pregelatinised starch is further defined in the European Pharmacopea (2002) which is included herein by reference. Preferably, the pregelatinised starch is present in an amount of 5 to 30% w/w based on the total weight of the formulation, more preferably 10 to 30% w/w, most preferably 15 to 25% w/w.